

dba Brooklyn and Alex Hall (gotham-imbiber.com) present the

# 4<sup>th</sup> WILLIAMSBURG CASK BEER FESTIVAL



**'dba Brooklyn', 113 North 7<sup>th</sup> Street, Brooklyn. Tel. 1 718 218 6006.**  
at Berry Street, 2 minutes walk from the L train at Bedford Avenue (also the B62 bus).

**Friday 7<sup>th</sup> to Sunday 9<sup>th</sup> January 2011, 1pm-late daily**

**Featuring at least 15 rare and delicious cask-conditioned beers tapped simultaneously. No entry fee, pay-per-drink, reasonable prices**

Beers available while stocks last, first come first served. Over 21s only, please bring ID to avoid disappointment.

*Definition of Cask-Conditioned Beer: Unfiltered, unpasteurized beer brewed from only traditional ingredients, matured and naturally carbonated by a secondary fermentation in the container from which it is manually dispensed - i.e. served without the use of nitrogen or extraneous carbon dioxide. It is ideally served at cellar temperature, which is about 54F - so cool but not chilled.*

**d.b.a.**

**THE GOTHAM  
IMBIBER**  
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Grassroots Beer Resource  
[www.gotham-imbiber.com](http://www.gotham-imbiber.com)

Join the craft beer revolution.  
You'll enjoy it.

**Please drink responsibly, and never drink and drive.**